Roasted Endive & Feta Quiche  $21
baby greens, dried cranberry, pepitas, lemon dressing

Shrimp Piccata & Pasta Shells $24
grilled broccolini, lemon, capers, parsley

Spring Burrata & Basil Pesto Bowl  gf, v $22
quinoa, lentils, baby carrots, peas, toasted sunflower

Crispy Semolina Polenta  v $21
creamy mushrooms, ricotta

Salmon Caesar Salad $23
kale, shaved cauliflower, romaine, parmesan, focaccia croutons

Whole Wheat Chicken Salad Wrap $20
dried apricot, grain mustard potato salad, spicy miso green beans

Summer Vegetable Gazpacho  v $22
toasted pepper jack ciabatta, watermelon, cabbage + cilantro slaw

Valrhona Chocolate Budino  gf, df $9
blueberry, graham cracker

Vanilla Olive Oil Cake $10
lemon yogurt, strawberry rhubarb, coconut

Oatmeal Raisin Cookies $5

Hazelnut Paleta $4
white
2021 Cave de Lugny, Mâcon  chardonnay  $13
2022 Château Haut-Maurin, Bordeaux  sauvignon blanc  $12
red
2021 Domaine le Cabotte, Rhône  grenache + syrah  $13
2021 Bodega Lagarde, Mendoza  cabernet sauvignon  $13
rosé
2022 Domaine Pique-Basse, Rhône  cinsault + mourvèdre  $13
NV Campo Viejo, Brut Reserva Cava  $13
Cava Sparkler  white peach + raspberry  $13
Rosé Sangria  blackberry + mint  $13
Notch Brewing Session Pilsner  $6
Peak Organic Brewing IPA  $6
Coffee  $5
Hot Tea  $5
   english breakfast, peaflower green,
   ginger lemon, herbal chai, white peach
Iced Coffee  $5
Iced Black Tea  $5
Iced Peaflower Tea  $5
   add to any drink: cardamom rose, orange blossom  + $0.50
Saratoga Still / Sparkling Water  $3
Coke / Diet Coke / Ginger Ale  $3
Lemonade  $4

Before placing your order, please inform your server if anyone in your party has a food allergy.

Café G accepts cash and credit cards, with a two credit card maximum per party.

A 20% automatic gratuity will be applied to parties of six or more.

Please refrain from speaker phone use while in Café G.